



PLUMAS COUNTY  
pg 1 of \_\_\_\_  
ENVIRONMENTAL HEALTH DIVISION  
FOOD SAFETY EVALUATION REPORT  
270 County Hospital Rd., Ste 127 Quincy, CA 95971  
Phone: (530) 283-6355 FAX (530) 283-6241

Date of Inspection: 11/21/2022

Facility Name: <u>Plumas Club</u>	Phone Number: _____	PR ID #: <u>231</u>
Facility Site Address: <u>443 W main st</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>22-198</u>	Exp Date: <u>1/1/2023</u>	Permit Holder: <u>Marjorie Carrady</u>
		Type of Inspection: <u>Routine</u>

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT=Out of Compliance			
In	N/O-N/A	CO S	MAJ
DEMONSTRATION OF KNOWLEDGE			
<input checked="" type="checkbox"/> 1. Demonstration of knowledge; food safety certification <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
Food Safety Cert Name: <u>Micki Mc Neal</u> Exp. Date <u>6/16/2024</u>			
EMPLOYEE HEALTH & HYGIENIC PRACTICES			
<input checked="" type="checkbox"/> 2. Communicable disease; reporting, restrictions & exclusions <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
<input checked="" type="checkbox"/> 3. No discharge from eyes, nose, and mouth <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
<input checked="" type="checkbox"/> 4. Proper eating, tasting, drinking or tobacco use <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
PREVENTING CONTAMINATION BY HANDS			
<input checked="" type="checkbox"/> 5. Hands clean and properly washed; gloves used properly <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
<input checked="" type="checkbox"/> 6. Adequate handwashing facilities supplied & accessible <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
TIME AND TEMPERATURE RELATIONSHIPS			
<input checked="" type="checkbox"/> 7. Proper hot and cold holding temperatures <u>Cold only</u> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
<input checked="" type="checkbox"/> 8. Time as a public health control; procedures & records <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
<input checked="" type="checkbox"/> 9. Proper cooling methods <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
<input checked="" type="checkbox"/> 10. Proper cooking time & temperatures <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
<input checked="" type="checkbox"/> 11. Proper reheating procedures for hot holding <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
PROTECTION FROM CONTAMINATION			
<input checked="" type="checkbox"/> 12. Returned and re-service of food <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
<input checked="" type="checkbox"/> 13. Food in good condition, safe and unadulterated <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
<input checked="" type="checkbox"/> 14. Food contact surfaces: clean and sanitized <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
In	N/O-N/A	CO S	MAJ
OUT			

FOOD FROM APPROVED SOURCES			
<input checked="" type="checkbox"/> 15. Food obtained from approved source <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
<input checked="" type="checkbox"/> 16. Compliance with shell stock tags, condition, display <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
<input checked="" type="checkbox"/> 17. Compliance with Gulf Oyster Regulations <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
CONFORMANCE WITH APPROVED PROCEDURES			
<input checked="" type="checkbox"/> 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
CONSUMER ADVISORY			
<input checked="" type="checkbox"/> 19. Consumer advisory provided for raw or undercooked foods <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
HIGHLY SUSCEPTIBLE POPULATIONS			
<input checked="" type="checkbox"/> 20. Licensed health care facilities/ public & private schools; prohibited foods not offered <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
WATER/HOT WATER			
<input checked="" type="checkbox"/> 21. Hot and cold water available Temp <u>120°F+</u> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
LIQUID WASTE DISPOSAL			
<input checked="" type="checkbox"/> 22. Sewage and wastewater properly disposed <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
VERMIN			
<input checked="" type="checkbox"/> 23. No rodents, insects, birds, or animals <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			

SUPERVISION			
OUT			
24. Person in charge present and performs duties <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
PERSONAL CLEANLINESS			
25. Personal cleanliness and hair restraints <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
GENERAL FOOD SAFETY REQUIREMENTS			
26. Approved thawing methods used, frozen food <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
27. Food separated and protected <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
28. Washing fruits and vegetables <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
29. Toxic substances properly identified, stored, used <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
FOOD STORAGE/ DISPLAY/ SERVICE			
30. Food storage; food storage containers identified <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
31. Consumer self-service <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
32. Food properly labeled & honestly presented <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
EQUIPMENT/ UTENSILS/ LINENS			
33. Nonfood contact surfaces clean <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
34. Warewashing facilities: installed, maintained, used; test strips <u>See pg 2</u> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
35. Equipment/ Utensils approved; installed; clean; good repair, capacity <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
36. Equipment, utensils and linens: storage and use <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
37. Vending machines <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
38. Adequate ventilation and lighting; designated areas, use <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span> <span style="background-color: #cccccc; border: 1px solid black; padding: 2px;"> </span>			
OUT			

Received by (Print) <u>David Thomas</u>	Title _____
Received by (Signature) <u>David Thomas</u>	_____
Specialist (Print) <u>Jerry Sipe</u>	Specialist (Signature) <u>Shirley</u>
Re-inspection Date: <u>Next routine</u>	

Facility Name: Plumas Club

FA ID # \_\_\_\_\_

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Date of Inspection: 11/21/22

OBSERVATIONS AND CORRECTIVE ACTIONS

Be sure to set up dish washing sink as follows!

Warm soapy → clear rinse → sanitize → air dry  
wash

Please store ice scoop in a sanitary way  
not in potable ice bin.

Received by (Print)

Title

Received by (Signature)

Dan Kline

Specialist (Print)

Jerry Sipe

Specialist (Signature)

Anthony

Re-inspection Date:

Next routine